

YAMAGUCHI Plum Farm One Day Tour



Ogose is famous for the Plum blossoms. About 1,000 plum trees grow there, and this includes a plum tree that is about 600 years old as well as the colorful Shirakaga plum, Ogose wild plum, and Kobai (red blossom) plum trees. The best season to view the blossoms is in early spring from the middle of February to the middle of March, where a plum festival is held every year. And the place is crowded with a large number of tourists. Ogose produces plenty of plums (Ume). As many as 20,000 plum trees are raised around the grove. Ms. Yumi Yamaguchi is one of the Plum farmer in Ogose. She grows about 300 Plum trees, rice, sweet potatoes (Annouimo) and wild yam (Jinenjyo) and also produces many kinds of Plum products.

She offers a farm experience and the activities depend on the season.

♥INTRODUCE OUR OWNER



Hello. My name is Yumi Yamaguchi. I succeeded my father-in-law in the family farm 10 years ago. Then I started to grow Plum tree, rice, sweet potatoes and so on. At the same time, I offer some kinds of farm experiecene programs and activities depend on the season ones a month. Want to experieece Japanese farm life and food like a local? Let's enjoy seasonal programs! Looking forward to meeting you!

▲Owner and Plums



Umeboshi



Plum products & rice



Cook the rice in the furnace



Making Japanese foods



Beautiful hana shushi making

♥PROGRAM INTRODUCTION

This is a tour to spend Japanese New Year in Plum Farm which also includes special Japanese cultural programs and delicious Japanese foods and making class with farm owner!

Program	<p>Let's spend Japanese New Year at Plum Farm!</p> <ul style="list-style-type: none">▪ Special welcome drink. (Ume juice and Umeshu.)▪ Eat Osechi-ryori (special dishes prepares for the New Year).▪ Pounding mochi.▪ Cook the rice in the furnace.▪ Make hana-shushi.▪ Eat seasonal frash vegetables and fruits.▪ Farm work.▪ Japanese High Tea time. <p>Any other program... (You can request!)</p> <ul style="list-style-type: none">▪ Make Miso.▪ Dinner around the sunken hearth.▪ Zen meditation.▪ Rice reaping. (Depends on the season.)▪ Pickle Ume. (During May)▪ Make Umeshu. (During May)▪ Ume blossom viewing. (February-March)▪ Wearing Yukata and taking pictures. <p>※Any other program you want, we can arrage. Please let us know.</p>
When	<p>31 Dec. 2015 10:00am~15:00pm</p> <p>※Any other date, please contact us. Email:the_shun@kosaka-corp.com</p>

Price	<p>JPY 5,000 (If you want to stay, please ask the price. JPY 8,000~)</p> <p>The price is per person and includes: -every experience program -lunch</p>
Stay	<p>If you would like to stay, we can arrange for you. Please contact us.</p>
Others	<p>Minimum number of participants: 3 persons</p>

♥ACCESS

Address	4-13-6 Ueno Higashi Ogose Town Irumagun, Saitama prefecture, Japan 350-0417
Map	

Shuttle Service	Available. We can arrange for you and your group. If you need, please contact us. Email:the_shun@kosaka-corp.com
Parking	Available (Free)

♥MEAL

Other	We enjoy cooking Japanese traditional meal with you. Vegetarian meals available. Please let us know in advance of what you can and cannot eat in detail. Email:rhe_shun@kosaka-corp.com
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♥SERVICES and FACILITIES

Internet	Available(Free Wi-fi)
Payment	Cash(Japanese YEN), Credit cards, Paypal
Language	English, Chinese and Japanese
Others	No smoking in the house. Refrigerator available.

♥Reservation and Other Services

Email:the_shun@kosaka-corp.com

